

Our
Wines

CHAMPAGNES AOP

POMMERY BRUT 12 cl - 11 75 cl - 80

POMMERY ROSÉ 75 cl - 95

RUINART BLANC DE BLANCS 75 cl - 180

ROSÉ IGP 12 cl 75 cl 150 cl

Méditerranée

SOURCE DE ROSEBLOOD	5	28	62
ROSEBLOOD D'ESTOUBLON	6,6	37	82

WHITE AOP 12 cl 75 cl

Côtes de gascogne igp

ORBY DOUX	4,5	25	
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Bourgogne

CHABLIS LAROCHE	7,8	45	
SAINTE AUBIN "EN VESVAU"	-	56	

Provence

CÔTEAUX D'AIX-EN-PROVENCE ROSEBLOOD D'ESTOUBLON	-	37	
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Languedoc

CHARDONNAY PAYS D'OC ROTHSCHILD IGP	5	28	
BARON P. DE ROTHSCHILD			
SABLE DE CAMARGUE IGP	6	31	
DOMAINE ROYAL DE JARRAS			

Loire

SAUVIGNON ATTITUDE PASCAL JOLIVET	5,6	32	
SANCERRE BLANC PASCAL JOLIVET	-	47	

Bordeaux

PESSAC LEOGNAN LAFONT MENAUT	6,5	37	
ENTRE DEUX MERS CHÂTEAU TURCAUD	5	28	
GRAVES DE VAYRES, CHÂTEAU GOUDICHAUD	-	32	

Alsace

RIESLING DOMAINE MITTNACHT	6,2	39	
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Vallée du rhône

VIOGNIER "LE CABANON" DES ALEXANDRINS		30	
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RED AOP 12 cl 75 cl

Bordeaux

PESSAC LEOGNAN LAFONT MENAUT	7,3	42	
SAINTE ÉMILION GRAND CRU, CHÂTEAU CROIX FIGEAC 2012	8,5	56	
BORDEAUX CHÂTEAU ROQUEFORT	5	28	
LE HAUT MÉDOC CHÂTEAU GISCOURS	-	52	
PESSAC-LEOGNAN L'ABEILLE DE FIEUZAL	-	55	

Bourgogne

PINOT NOIR "VIEILLES VIGNES", PHILIPPE LE HARDI	7,5	44	
MERCUREY "LES CHENEAULTS", CHÂTEAU PHILIPPE-LE-HARDI	-	50	
SANTENAY "VIEILLES VIGNES", DOMAINE LUCIEN MUZARD	-	60	
NUITS-SAINT-GEORGES DOMAINE CONFURON-GINDRE	-	95	

Vallée du rhône

CROZES-HERMITAGE DAVID REYNAUD	-	45	
CÔTES DU RHÔNE FAMILLE PERRIN	5	28	

Loire

SANCERRE ROUGE PASCAL JOLIVET	-	47	
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Beaujolais

BROUILLY CHÂTEAU DE CORCELLES "VIEILLE VIGNES"	-	34	
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MINERAL WATER 50 cl 75 cl

VITTEL	5,5	6,2	
SAN PELLEGRINO	5,5	6,2	

Brasserie des
Marquises

The
RESTAURANT

TAPAS TO SHARE

FRIED PADRÓN PEPPERS	8	TERRINE DU BASSIN	8
GRILLED CHORIZO	8	CRISPY FRIED SMALL FISH	8
HUMUS, toast	8	FRIED CALAMARI, tartare sauce	8
FUET CURED SAUSAGE, chili	9	SHRIMPS, mayonnaise	13
HONEY BAKED CAMEMBERT	15	OYSTERS FROM THE BASSIN N°3 (x6) 12 (x12) 20	
CRISPY CHICKEN, tartare sauce	8	from Laban	
MIXED BOARD	21	MARQUISES BOARD	19
selection of cheese and charcuteries		terrine du bassin, chorizo, cheese, salmon gravlax, fuet cured sausage	

STARTERS

EGGS MIMOSA	9
TUNA & AVOCADO TARTARE	15
BURRATA / TOMATOES	14
SEMI-COOKED DUCK FOIE GRAS, onion chutney	19
HERRING & POTATO SALAD	13

SALADS

MARQUISES POKE BOWL	16
GOAT CHEESE SALAD fried goat cheese, bacon, tomatoes, salad, croûtons, red onions	17
CAESAR SALAD "FAÇON MARQUISES" crispy chicken, croûtons, parmesan, salad	16
SOUTHWESTERN SALAD foie gras, duck gizzards, dried duck magret, pine nuts, salad, tomatoes	19

KID'S MENU 12

FISH & CHIPS OR CRISPY CHICKEN OR GROUND BEEF STEAK	
FRUIT SYRUP WITH WATER AND A SCOOP OF ICECREAM	

LA BRASSERIE

RISOTTO OF THE DAY	16
ROAST FARMERS CHICKEN, french fries	17
BEEF TARTARE, french fries	19
ENTRECÔTE <i>app. 300gr</i> peppercorn sauce, french fries	25
FISH & CHIPS, tartare sauce	16
TUNA FILLET À LA PLANCHA olive oil sauce, sweet potato purée	23
FISHERMAN CASSOLETTE	19
SOLE MEUNIÈRE (300/400gr), green beans	29
WHOLE FISH according to arrival <i>Extra side +3,5€ :</i> <i>french fries, salad, basmati rice, green beans, mashed potatoes</i>	

SNACKS

GROUND BEEF STEAK / FRIED EGG french fries	18
MARQUIS BURGER beef patty, tomato, arugula, onion chutney, cheddar, burger sauce and french fries	19
BRUSCHETTA BASQUE country bread, pesto, fresh tomatoes, piquillo peppers, sheep milk cheese, country ham	15

FIND OUR DAYLY SUGGESTIONS ON THE BOARD

The FORMULAS

see the slate board

STARTER + MAIN COURSE
or MAIN COURSE + DESSERT
24€

STARTER + MAIN COURSE + DESSERT
27€

ICE CREAMS & SORBETS

chocolat • vanilla • coffee • caramel • rum-grape
lemon • mango • strawberry

2 SCOOPS	4,5
3 SCOOPS	6
VILLE D'ÉTÉ mango sorbet, passion fruit, tropical fruit coulis, whipped cream	8,5
COUPE DES MARQUISES vanilla ice cream, amarena cherries, whipped cream	8,5
CAFÉ OR CHOCOLAT LIÉGEOIS coffee or chocolate and vanilla ice cream, coffee or chocolate sauce, crispy almonds, whipped cream	8,5
DAME BLANCHE vanilla ice cream, chocolate sauce, crispy almonds, whipped cream	7,5
COUPE COLONEL lemon sorbet, vodka	9
FRAISE MELBA strawberry sorbet, vanilla ice cream, fresh strawberries, strawberry coulis, whipped cream	9

CRÊPES & WAFFLES

SUGAR	4
SUGAR / LEMON	4,5
WHIPPED CREAM	4,5
JAM	5
HONEY	5
CARAMEL	5
CHOCOLATE	5
NUTELLA	5,5
COINTREAU	7

extra whipped cream +0,5€

CHEESE & DESSERTS

OSSAU IRATY (sheep's milk cheese) with black cherry jam	8
GOURMET COFFEE or TEA	10
STRAWBERRY TART whipped cream, basil	9
PANACOTTA of the day	6,5
CANELÉS FAÇON PROFITEROLES	10
CRÈME BRÛLÉE	8
FRUIT SALAD	8
CHOCOLATE LAVA CAKE, vanilla ice cream	8
TIRAMISU of the day	8

ENJOY OUR BRUNCH EVERY SUNDAY